

# Bluey AND Bingo's FANCY RESTAURANT COOKBOOK



YUMMY RECIPES, FOR REAL LIFE.

# BLUEY

Let's cook! Join **BLUEY** and **BINGO** at their Fancy Restaurant and learn how to make lots of yummy recipes – for real life.



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# BLUEY AND BINGO'S FANCY RESTAURANT COOKBOOK

THIS BOOK  
BELONGS TO  
Renee McFlourish



Welcome to *Bluey and Bingo's Fancy Restaurant Cookbook*. The **FANCIEST** cookbook in town! Are you ready to have fun and make some **YUMMY** food? Maybe throw in a few dance moves along the way?

Before you make any of the recipes in this book, there are a few things to know.



#### SAFETY TIP

Always ask an adult to help you in the kitchen. Grown-ups are very good at using sharp knives and lifting heavy pots and making sure hot things don't burn you. So, pop on your chef's hat and put your grown-up helper to work. Let them be in charge of the oven and cooktop, as well as anything sharp or hot. You can be in charge of the fun!



#### HYGIENE TIP

Before you do anything in the kitchen, especially cooking, wash your hands! And, if you find yourself touching sticky, icky things as you go – especially raw meat and eggs, which can contain germs that can make you sick – wash your hands again! And **ALWAYS** wash your hands before you eat.

#### ALLERGEN TIP

Some of the recipes in this book might contain gluten, eggs, nuts, dairy or sugar. So, if you have any food allergies or intolerances, make sure your grown-up reads each recipe **VERY CAREFULLY**.

#### MESSY TIP

Cooking can be messy, so... get messy! But don't forget to clean up.

#### WARNING

Yummy food may result in romance and smoochy kisses for grown-ups!

## THINGS YOU WILL NEED



Saucepans



Frying pan  
(beans optional)



Mixing bowls

Whiteboard marker  
to tick off ingredients  
as you cook. And to  
make your own Fancy  
Restaurant menu!



Do you have  
a chef's hat?



A grown-up  
helper



CAREFUL!

Knives



BBQ and/or  
grill pan



An electric handheld  
or stand mixer



# OMELETTE



It's Dad's birthday, which means breakfast in bed. Better be extra super quick, or else Dad will get cranky.

TRIFFICULTY RATING:



MAKES: 1 OMELETTE

## FOODS YOU NEED

- 4 eggs
- 1 tablespoon milk
- 1 teaspoon butter
- 2 slices ham, chopped
- 4 cherry tomatoes, halved
- 1 handful grated cheese

## EXTRA THINGS YOU NEED

- A tray to carry Dad's brekkie to him in bed
- Salt and pepper soldiers, optional
- Celery for extra-hungry dads, optional

## THINGS YOU NEED TO DO

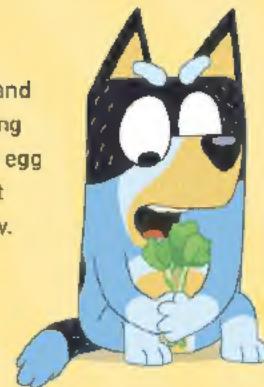
### STEP 1

A super-quick omelette is Mum's specialty. Let's get cracking! How quickly can you crack the eggs into a bowl (not on the floor!)? Make sure the shells go in the bin (not the bowl!). Then add the milk, and use a fork to mix it all together.



### STEP 2

Place a frying pan over a medium-high heat. Add the butter, and swirl it around to coat the pan. Pour in the egg mixture, making sure the egg spreads all the way around the pan, then let the egg cook for 2 minutes. (Can Dad wait 2 whole minutes? He might need a snack to stop him getting hangry.) Turn the heat to low.



### STEP 3

Scatter the ham, tomato and cheese over the egg, then cook the omelette for 30 seconds or until the bottom starts to get firm. Use a spatula to carefully lift up half the omelette and fold it over the other half.



### STEP 4

Use your spatula to transfer the omelette from the pan to a plate. Have you set up the breakfast tray? Don't forget the salt and pepper soldiers!



### STEP 5

It's time to enjoy the best omelette you've ever had.



# POFFERTJES



The tooth fairy has left Bluey five dollarbucks. The markets are open – but what will she spend her money on? Giant bubbles? A pony ride? Or poffertjes!

### TRIFFICULTY RATING:

**Makes: LOTS!**

## FOODS YOU NEED

- 1½ cups self-raising flour, sifted
- 2 tablespoons caster sugar
- 1 egg
- 1½ cups milk
- 1 teaspoon vanilla essence

#### Butter to grease

icing sugar, to serve

#### **EXTRA THINGS YOU NEED**

- ❑ An electric mixer
- ❑ A clean tea towel

## THINGS YOU NEED TO DO

## Step 1

Place the sifted flour in a big bowl. Then add the caster sugar and stir it all together. Now, use a spoon to make a well in the middle.

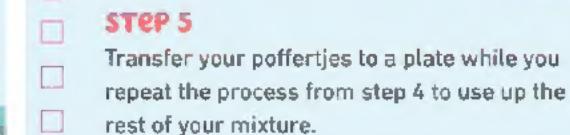
## WHAT ARE YOU GOING TO SPEND YOUR FIVE DOLLARBUCKS ON?

THAT'S THE QUESTION.



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Use your electric mixer to beat the mixture for 2 minutes or until it is smooth and fluffy. Cover your big bowl with a clean tea towel and let it relax for 20 minutes. What would you spend five dollarbucks on? How about a pony ride? Watch out for the poop!



## STEP 6

Transfer your poffertjes to a plate while you repeat the process from step 4 to use up the rest of your mixture.



# NANA'S ICE BLOCKS

Bluey, Bingo, Muffin and Socks always get ice blocks at Nana's house. Now, you can make them at your house too!

TRIFFICULTY RATING:  MAKES: LOTS!

## FOODS YOU NEED

- Orange juice

## EXTRA THINGS YOU NEED

- Ice-block moulds
- Sunny weather, optional

## ICE BLOCKS!



## THINGS YOU NEED TO DO

### STEP 1

Pour the orange juice into the ice-block moulds.

### STEP 2

Pop them in the freezer overnight until they turn into ice blocks.

### STEP 3

Lick them as fast as you can – but not too fast or you might get a brain freeze!



# BINGO'S FAIRY BREAD

It's time for a treat! You can make fairy bread and practise your handstand skills at the same time, like Bingo.

TRIFFICULTY RATING:  SERVES: a PARTY!

## FOODS YOU NEED

- Soft butter
- Sliced bread
- 100s & 1000s

## THINGS YOU NEED TO DO

### STEP 1

Spread butter evenly over the bread. Chop off the crusts, then use a knife or fancy cookie cutters to cut the bread into shapes. How long can you hold your handstand for?



### STEP 2

Put your 100s & 1000s on a plate. (Try not to let too many escape onto the floor.) Did anyone see Bingo do her handstand?



# BBQ SAUSAGES & CAPSICUM SALAD WITH AUNTY MARY'S SALAD DRESSING

**TRIFFICULTY RATING:** 

**serves: a whole family**

## FOODS YOU NEED

### For the sausages

## ■ Sausages

#### For the salad

- 1 green capsicum
- 1 yellow capsicum
- 1 red capsicum
- 1 punnet cherry tomatoes
- Your favourite lettuce leaves, washed

### For Aunty Mary's salad dressing

- 3 tablespoons olive oil
- 1 tablespoon balsamic vinegar

## EXTRA THINGS you need

- A salad bowl
- A jar with a lid to shake the dressing
- A BBQ
- A relaxer chair, for relaxing

## THINGS YOU NEED TO DO



# FISH AND CHIPS

At school, Bluey has opened a fish-and-chip shop, but she has run out of fish! Luckily, Pretzel has his fishing rod handy.



TRIFFICULTY RATING:

SERVES: 4

## FOODS YOU NEED

- 4 large potatoes, peeled
- Salt
- Olive oil
- 4 fillets of your favourite fish (caught by Pretzel or bought at the shops)

## EXTRA THINGS YOU NEED

- Your own fish-and-chip shop, optional



## THINGS YOU NEED TO DO

### STEP 1

Bluey has run out of fish, but you haven't! While she waits for Pretzel to catch a fish, you can preheat your oven to 180°C and line two baking trays with baking paper.

### STEP 2

Slice the potatoes into chip shapes and spread them out over one of your baking trays. Sprinkle them with salt and then drizzle olive oil over the top. Place your chips in the oven to start cooking while you get your fish ready.



### STEP 3

Place your fish fillets (ask your grown-up helper to make sure there are no bones hiding inside) on your second baking tray. Drizzle olive oil over them.



### STEP 4

When your chips have cooked for 20 minutes, add your tray of fish to the oven, and bake everything for 15–20 minutes or until the fish is cooked through and the chips are crunchy on the outside but soft and yummy on the inside. Now you're open for business!

# PRawn KEBABS



What's today, kiddo? It's the weekend! What games will you play while you make a yummy lunch or dinner?

INGREDIENTS

## FOODS YOU NEED

- 1 teaspoon olive oil
- 1 teaspoon lemon juice
- 1/4 teaspoon minced garlic
- 1/4 teaspoon Dijon mustard
- 250 grams raw prawns
- 15 cherry tomatoes
- 1/2 brown onion, peeled and chopped into kebab-sized chunks
- 1 capsicum (any colour!), seeded and chopped into kebab-sized chunks
- A BBQ or grill pan
- 5 wooden skewers

## THINGS YOU NEED TO DO

Preheat your BBQ or grill pan to medium. Because it's the weekend! And what's the weekend for? Food and games!



In your favourite big bowl, combine the olive oil, lemon juice, garlic and mustard, then add your prawns and stir to coat them



## STEP 3

Take your first skewer and push it through a prawn so the prawn moves all the way to the other end. Then do the same with a cherry tomato, then a chunk of onion and a chunk of capsicum. Repeat this until your skewer is full and colourful and ready to sizzle! Then make four more.



## STEP 4

Place your kebabs on your BBQ or grill pan and cook, flipping, for around 8 minutes or until the prawns are cooked through. Yum!



# FANCY RESTAURANT

## CREATE YOUR OWN MENU

### STARTER

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Main

---

DESSERT

---

SPECIALS

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### TIPS FOR YOUR FANCY RESTAURANT!

- Romance
- Music
- Flowers
- Mood lighting

## CREATE YOUR OWN RECIPE

### FOODS I need

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

### EXTRA THINGS I need

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

### THINGS I need to do

#### STEP 1

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

#### STEP 2

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

#### STEP 3

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- \_\_\_\_\_
- \_\_\_\_\_

#### STEP 4

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_



# PIZZA NIGHT



Bandit thinks pizza will taste better in a new pizza oven from Hammerbarn – just like Lucky's Dad's. But you can make the best ham-and-pineapple pizza ever in your regular kitchen oven!

## TRICKIFCULTY RATING:

MAKES: 1 PIZZA

### FOODS YOU NEED

- 1 pizza base
- 1 squeezy bottle
- 1 ham slice
- 1 pineapple slice
- Grated mozzarella (as much as you like)

### THINGS YOU NEED TO DO

#### STEP 1

Start by preheating your regular oven to 200°C, or firing up your pizza oven if you've got one!



#### STEP 2

Put the pizza base on a baking tray. Squeeze a big splodge of pizza sauce in the middle of the pizza base and use the back of a spoon to spread the sauce all over the pizza base. Add another splodge if you need to.

GERALD, I'LL PUT OLIVES ON YOUR HALF, MY DEAR.



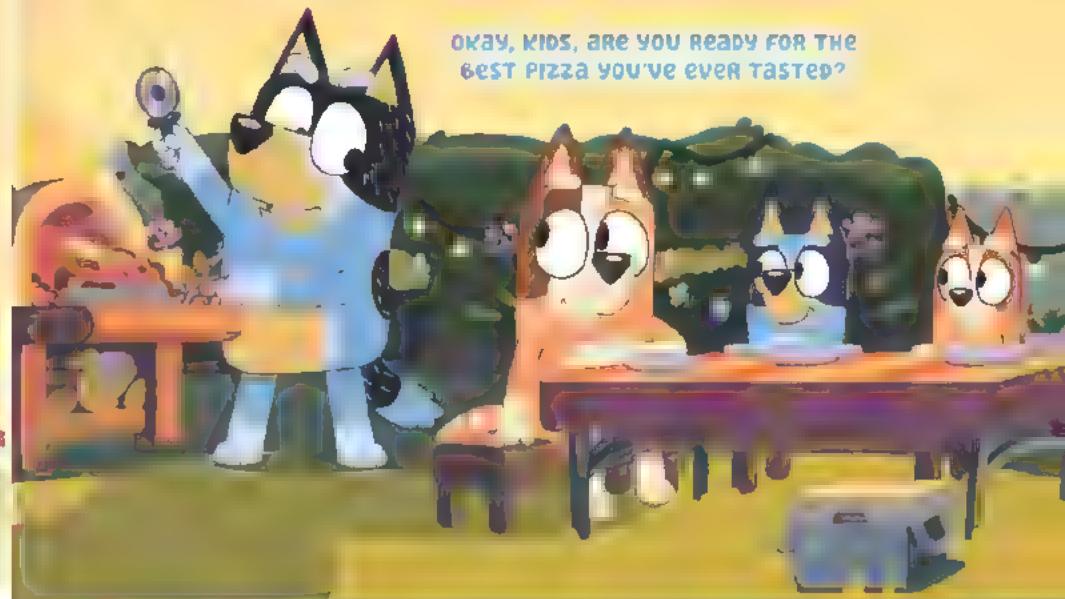
#### TIP:

You don't have to stick with ham and pineapple – you can be as creative as you like with your pizza toppings.

#### STEP 3

Use your best pizza-decorating skills, Sharralanda daaaaarl ng, to arrange the ham and pineapple over the pizza base. Then scatter the cheese evenly over the top. Place the pizza in the oven (or the pizza oven, if you found one at Hammerbarn!) and let it cook for 15 minutes or until the cheese has melted.

OKAY, KIDS, ARE YOU READY FOR THE BEST PIZZA YOU'VE EVER TASTED?



# CURRY QUEST

A quest is a journey a hero goes on. Are you ready to go on a quest?  
A lamb rogan josh curry quest!

TRIFFICULTY RATING:  SERVES: 4

## FOODS YOU NEED

- 2 tablespoons olive oil
- 1 onion, peeled and chopped
- 8 lamb leg steaks, 
- 1 red capsicum, seeded and chopped
- 2 tablespoons  Curry paste
- 1/2 cup chicken stock, hot
- Salt and pepper, to season
- Rice, to serve
- 100 grams natural yoghurt
- 100g frozen spinach leaves



## THINGS YOU NEED TO DO

### STEP 1

How does a curry quest start? Heat the olive oil in a big frying pan over a medium-high heat. Add the onion and fry for 5 minutes or until it starts to change colour. Adventure is calling – but watch out, danger might be calling too!



### WHO'S COMING FOR A CURRY SWAP?

COULD USE BOTH LEGS.



READY, BUDS?



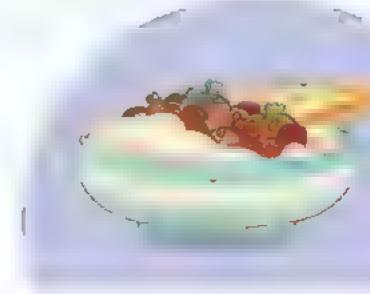
### STEP 2

Add your lamb and cook it until it has browned. Then add your capsicum and stir in the curry paste, and cook for 2 more minutes or until everything is mixed and smells yummy. Can you hop for 2 minutes while you wait?



### STEP 4

Nearly at the end of your quest! Cook your rice however you like it (boiled or steamed). While the rice is cooking, add your spinach leaves and yoghurt to your curry and gently stir. Sprinkle the coriander leaves on top. Serve the rice into bowls, top with your lamb rogan josh and pop some naan bread on the side if you like. Ready for your next quest? Find a friend to curry swap with!



# TAKEAWAY SPRING ROLLS

**Don't forget the spring rolls! Make your own takeaway, for real life. Remember, Bingo doesn't like spicy.**

**TRICKICULTY RATING:**

**MAKES: LOTS!**

## FOODS YOU NEED

## EXTRA THINGS YOU NEED

第十一章

## THINGS YOU NEED TO DO

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Preheat your oven to 200°C. Place a wire rack on a baking tray.

## Step 2

Grab your favourite large bowl and put in the carrot, cabbage, shallots and water chestnuts. Use a spoon to mix them all up.



### STEP 3

Heat the vegetable oil in a frying pan over a medium heat, then add the chicken mince and cook until it has browned. Stir in the veggie mixture and the kecap manis. Cook for 2 minutes then remove the pan from the heat and let it cool down. Take the customers' orders while you wait.



## 5 STEPS

In another bowl, combine the water (not the tap water, Bluey!) and cornflour. Place 1 sheet of pastry on a clean, flat surface with one corner pointing towards you. Use a pastry brush to brush the cornflour mixture over the edges of the pastry sheet.



## STEP 5

Time to get rolling! Place 2 tablespoons of the chicken mixture about 4 cm in from the corner of the pastry sheet, then fold the corner over the filling and roll it up, folding in the sides as you go. Transfer your spring roll to your wire rack, and repeat this process until you have used up all of your mixture. Shoo Mr Crow away if he tries to eat the crumbs.



## Step 6

Spray your spring rolls with cooking oil, spray, then bake them in the oven for 20-25 minutes  
All right, let's boog el

# ICE CREAM

What's the best thing in the world on a hot, sunny day? Ice cream! While Bluey and Bingo decide which flavour to have, you can make your own vanilla ice cream at home.

DIFFICULTY RATING: 

SERVES: 4 Servings (depending on how many scoops you like!)

## FOODS YOU NEED

- 200 millilitres milk
- 300 millilitres thickened cream
- 1 vanilla bean, split
- 6 egg yolks
- 155 grams caster sugar
- 1 teaspoon vanilla extract

## EXTRA THINGS YOU NEED

- An electric mixer
- An ice cream machine, optional
- Ice cream cones, optional but delicious

## THINGS YOU NEED TO DO

### STEP 1

Combine the milk and cream in a saucepan. Scrape the vanilla seeds into the saucepan, then pop the bean in too. Place your saucepan over a high heat and allow the mixture to boil, stirring occasionally, then turn off the heat and leave the mixture alone for 10 minutes. Give it another stir, then take out the vanilla bean and discard.



### STEP 2

Combine your egg yolks, caster sugar and vanilla extract in a bowl, and use an electric mixer to beat the mixture until it is pale and fluffy.



### STEP 3

Pour your cooled creamy milk mixture into your egg mixture, then carefully pour it all into a clean saucepan. Place your new saucepan over a low heat and cook, stirring, for 5 minutes or until your mixture has thickened slightly. To test, dip a spoon in if the mixture clings to the spoon, it is ready. Set this aside to cool, then pop it in the fridge for 30 minutes.

### STEP 4

If you have an ice cream machine, now is the time to transfer your mixture to it and churn for as long as your machine tells you to. But you don't need a machine! You can transfer your mixture to a plastic container with a lid and pop it in the freezer. Let it freeze for 6 hours, taking it out every 2 hours to stir.

HERE YOU GO, HAVE MINE.



### STEP 5

Enjoy your ice cream in a cone or in a bowl.



# PAVLOVA

In Bluey's café, there's just one thing on the menu: pavlova! But will the big blue chef let the girls eat it? You can outsmart him – open your own café and get cooking!

TRIFFICULTY RATING:



Makes: 1 Pavlova

## FOODS YOU need

- 1 pre-made pavlova base
- 600 millilitres thickened cream
- Your favourite fruits: strawberries, blueberries, kiwi, passionfruit
- Mint leaves

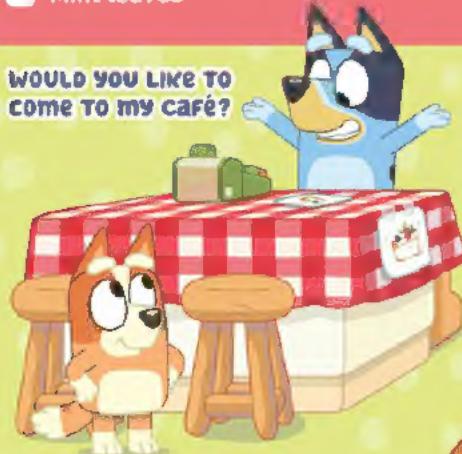
## FOODS YOU DEFINITELY DO NOT need

- Edamame beans
- Tomato sauce

## EXTRA THINGS YOU need

- An electric mixer

WOULD YOU LIKE TO come to my café?



MMM, PAVLOVA, PLEASE.

## THINGS YOU need TO DO

### STEP 1

Decide on your café name and create a menu. (There's only one thing on it!) Then arrange your pavlova base on a serving plate.



### STEP 2

Who is that big blue chef? Move him out of the way so you can take your cream out of the fridge and pour it into a big bowl. Use your electric mixer to whip it until soft peaks (like little mountains!) form. Then spread the cream all over the pavlova base.



### STEP 3

Decorate your pavlova with your favourite fruits (not edamame beans and definitely not tomato sauce) and some mint leaves.



### STEP 4

Plate up your pavlova and serve your hungry customers. Bon appétit!



# DUCK CAKE

Bingo wants a duck cake for her birthday because it makes her tail wag. Are you brave enough to make a duck cake for your special day?

DIFFICULTY RATING: 

Makes: 1 cake



## FOODS YOU NEED

- 2 packets butter cake mix
- 2 x 400 grams vanilla frosting
- Yellow food colouring
- Round flat lollies
- Licorice strips
- Coloured popcorn
- Crinkle-cut potato crisps

## EXTRA THINGS YOU NEED

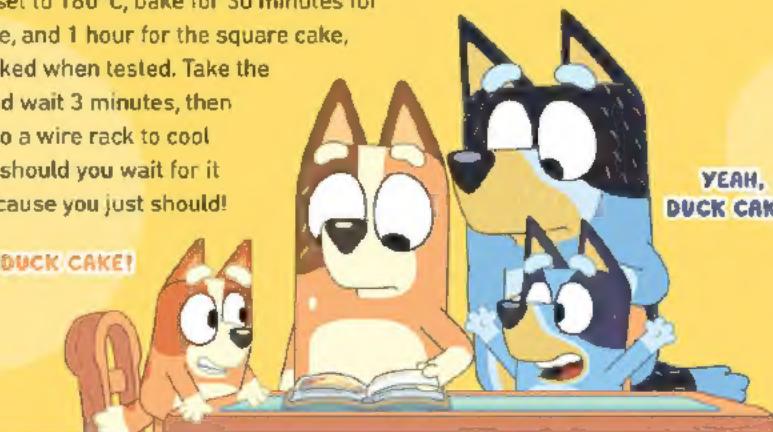
- 2 wooden skewers
- A wide ribbon
- A grown-up to help you



## THINGS YOU NEED TO DO

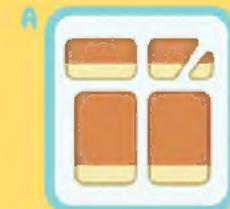
### STEP 1

Do duck cakes make your tail wag? Then let's get started! Make the cake mixture according to the directions on the packet. Pour  $\frac{1}{4}$  of the mixture into a greased 25 x 8 cm bar tin, then pour the rest into a greased deep 20 cm square cake tin. In an oven set to 180°C, bake for 30 minutes for the bar cake, and 1 hour for the square cake, or until cooked when tested. Take the cake out and wait 3 minutes, then transfer it to a wire rack to cool down. Why should you wait for it to cool? Because you just should!



### STEP 2

Okay, let's do this! Cut the square cake in half vertically. Place the bar cake on its side, cut it in half, then cut a wedge-shaped piece off one end, as shown below (A). You only need the half with the wedge cut off (it forms the duck's head and neck). Stand the two pieces of square cake side by side with the cut sides up and the bases together. Cut off the four corners, cutting more from one end than the other, as shown below (B), for the duck's tail end. Then, cut a wedge-shaped piece from the tail end, as shown below (C), to make the body more duck-shaped. Discard the scraps . . . or eat them!



### STEP 3

Now, time to get serious! Take the piece of bar cake for the head and neck, and cut four small wedges, one from each side, 2 cm in from the end where the wedge was cut – this angled end is where the neck joins the body. Shape the duck's body by making a cut at the tail end: cut down on an angle for about 2.5 cm, then cut upwards, still on an angle, towards the front of the body. Shape the body carefully with a small serrated knife to give a rounded effect (D). If you keep the kitchen tidy you get a gold star!





#### STEP 4

Position the head and neck piece and secure it with two wooden skewers, as shown (E), pushing the skewers right through the body. You can do this! Shape the head carefully with a small serrated knife, so that the neck sits neatly on the body. You really, really can do this! Cut off the ends of the skewers, as shown (F). The skewers will keep the duck's head up!



#### STEP 5

Now it's time to bring your duck to real life! Put the duck on your prepared board. Then, colour the frosting yellow with the yellow food colouring, and spread this all over the duck's head and body. Leave the sides looking fluffy for the duck's wings. Smooth the head, neck and chest with a small spatula. Don't worry if it's a bit wonky – just give it a crack!



#### STEP 6

Use small lollies for the eyes and buttons. Surround the eyes with thin strips of licorice and put some popcorn on the head to look like fluffy down. Two crinkly potato crisps make the beak. Finish by dressing up your duck cake with a ribbon tied into a bow on the duck's neck. Happy birthday, Bingo!

I LOVE IT!



